

**AMENDMENTS TO THE CLAIMS:**

This listing of claims will replace all prior versions, and listings, of claims in the application:

**LISTING OF CLAIMS**

-1-(Currently Amended)

A process for reducing acrylamide production in a cooked, starch based processed food which comprises:

(a) providing an aqueous medium consisting essentially of added dry yeast extract for a fermentation by a microorganism for food fermentations containing an uncooked processed food at a pH for metabolizing sugars in the uncooked processed food ~~aid~~ in a fermenter with an outlet with a strainer for the uncooked processed food ~~and means for recirculation of the aqueous medium in the fermenter;~~

(b) fermenting the uncooked processed food in the aqueous medium which is agitated ~~and recirculated~~ in the fermenter with the microorganism so as to ferment the sugars in the food sufficiently to reduce the acrylamide production upon cooking of the uncooked processed food;

(c) removing the aqueous medium from the uncooked processed food in the fermenter through the strainer;

(d) ~~removing the processed food from the fermenter;~~  
and

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washing the uncooked processed food from step  
(c) in the fermenter with water to remove residues from the  
fermentation; and

(e) ~~cooking~~ baking or frying the uncooked processed food, wherein the fermented and cooked food contains less acrylamide than without the fermentation.

-2-(Currently Amended)

The process of Claim 1 wherein the aqueous medium ~~comprises an added sugar for the fermentation~~ consists of the dry yeast extract.

-3-(Previously Presented)

The process of Claim 1 wherein the aqueous medium comprises an added amino acid source for the fermentation.

-4-(Previously Presented)

The process of any one of Claims 1, 2 or 3 wherein the aqueous medium for the fermentation is at a temperature between about 10 and 40°C.

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-5-(Previously Presented)

The process of any one of Claims 1, 2 or 3 wherein a pH of the aqueous medium is maintained between 4 and 8 during the fermentation.

-6-(Previously Presented)

The process of any one of Claims 1, 2 or 3 wherein the uncooked processed food is cooked by being fried.

-7-(Previously Presented)

The process of any one of Claims 1, 2 or 3 wherein the uncooked processed food is cooked by being baked in an oven.

-8-(Previously Presented)

The process of Claim 1 wherein the cooked food is selected from the group consisting of potato chips, tortilla chips, pretzels, crackers, baked goods, fried breads, processed cereals and French fries.

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-9-(Original)

The process of Claim 1 wherein the aqueous medium is in a reaction vessel and the aqueous medium is recirculated into and out of the vessel while retaining the food in the vessel.

-10-(Original)

The process of any one of Claims 1, 2 or 3, wherein the microorganism is a yeast.

-11-(Original)

The process of any one of Claims 1, 2 or 3 wherein the microorganism is a bacterium.

-12-(Original)

The process of any one of Claims 1, 2 or 3 wherein the microorganism is a lactic acid producing microorganism.

-13-(Previously Presented)

The process of Claim 1 wherein the microorganisms are recycled between batches of the uncooked processed food which are processed in the fermentation.

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-14-(Currently Amended)

The process of Claim 1 wherein prior to ~~or~~ and during the fermenting the pH of the aqueous medium is adjusted during the fermentation.

-15-(Cancelled)

-16-(Original)

The process of Claim 1 wherein at the end of the fermenting the aqueous medium has a pH between about 4 and 5.

-17-(Previously Presented)

The process of Claim 1 wherein the uncooked processed food is dried after the fermentation and before the cooking.

-18-(Previously Presented)

The process of Claim 1 wherein water provided in the aqueous medium in step (a) is distilled or otherwise purified.

-19-(Previously Presented)

The process of Claim 1 wherein the uncooked food is potato slices.